

# TYRSOS

Vermentino di Sardegna D.O.C.

Grape varieties	Vermentino.
Production area	Lower Tirso valley, alto Campidano.
Altitude	Up to 50 metres above sea level.
Climate	Typically Mediterranean with mild winters, limited rainfall and very hot and windy summers.
Characteristics of the soil	Partly of volcanic origin, partly sandy, slightly clayey.
Vine training system	Espalier (guyot and spurred cordon).
Grape yield per hectare	8.000 - 9.000 kg.
Winemaking	Pressing and destemming, soft pressing, fermentation in stainless steel vats at controlled temperature (16-18 °C).
Ageing	In steel for several months. Best enjoyed young.
Colour	Pale yellow with greenish hues.
Bouquet	Intense, smooth, fruity and flowery.
Flavour	Fresh, tasty, delicate and fine.
Best served at	8-10 °C.
Serving suggestions	Hors d'oeuvres and fish dishes or simply as an aperitif.
Harvest period	The end of August, first days of September.
Bottle size	0,75 lt.



**CONTINI**  
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